

207 Vader on Vacation 5G

Tropical Stout (16 C)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 15 Jul 2020
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 2032.18 ml warm water and add optional 101.6 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.09 gal
- Mash Water Acid: None

Water Prep

Amt	Name	Type	#	%/IBU	Volume
8.74 gal	11/15 SHBWater	Water	1	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
4 lbs 12.0 oz	1823 Maris Otter Malt (3.0 SRM)	Grain	2	43.4 %	0.37 gal
2 lbs 5.0 oz	Munich I (Weyermann) (7.1 SRM)	Grain	3	21.1 %	0.18 gal
1 lbs 3.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	4	10.9 %	0.09 gal
1 lbs 3.0 oz	Caramel Malt - 120L (Briess) (120.0 SRM)	Grain	5	10.9 %	0.09 gal
14.0 oz	Chocolate Malt (340.0 SRM)	Grain	6	8.0 %	0.07 gal
10.0 oz	Crystal 75, 2-Row, (Great Western) (75.0 SRM)	Grain	7	5.7 %	0.05 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 13.67 qt of water at 163.7 F	152.0 F	60 min

- Sparge Water Acid: None
- Fly sparge with 4.67 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.049 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 60.0 min	Hop	8	25.8 IBUs	-
1.00 oz	Centennial [10.00 %] - Boil 5.0 min	Hop	9	6.6 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.056 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	10	-	-

- Measure Actual Original Gravity _____ (Target: 1.056 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 15 Jul 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 19 Jul 2020 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.014 SG)
- Date Bottled/Kegged: 29 Jul 2020 - Carbonation: None
- Age beer for 30.00 days at 65.0 F
- 28 Aug 2020 - Drink and enjoy!

Notes